

TABLE TOP INDUCTION DEEP FRYER

AMBIDF-1

TABLE TOP INDUCTION FRYER SINGLE TANK

AMBIDF-2

TABLE TOP INDUCTION FRYER DOUBLE TANK











Large capacity tank, rounded inside corners for easy cleaning, and V-shaped bottom for an optimal cold zone to reduce food taste transfer and provide longer-lasting clean oil



Tempered glass and a liquid-proof control panel



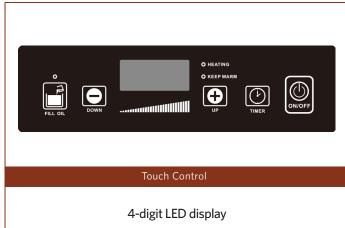
Non-slip feet



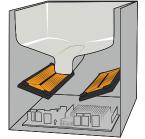
15mm drain valve for rapid oil draining



Stainless steel cover, fryer basket with plastic-coated handle, and fryer screen



Adjustable temperature range from 60-190 °C Timer-controlled automatic shut-off



Copper Coil Induction Heating Element

No heating rod (oil and electricity are separated) Overheat protection Faster heating and optimal heating distribution High thermal efficiency



| TECHNICAL DATA | AMBIDF-1 | AMBIDF-2 |
|--------------------------------------|---------------------------------------|---------------------------------------|
| BASIC | | |
| External Dimension WxDxH (mm) | 289x496x414 | 578x496x414 |
| Packing Dimension WxDxH (mm) | 350x565x478 | 638x610x475 |
| Net Weight (Kg) | 12.62 | 24.3 |
| Shipping Weight (Kg) | 14.2 | 26.8 |
| TANK DETAILS | | |
| Tank | 1 | 2 |
| Oil Capacity (L) | 8 | 8+8 |
| Fryer Basket Size WxDxH (mm) | 190x230x145 | 190x230x145 |
| Fryer Basket and Tank Cover Material | Stainless Steel/Plastic Coated Handle | Stainless Steel/Plastic Coated Handle |
| Fryer Basket | 1 | 2 |
| Temperature Range (°C) | +60~+190 | +60~+190 |
| Timer Setting | 0-2 hours | 0-2 hours |
| Drain Valve Size (mm) | 15 | 15 |
| Filter | 1 | 2 |
| ELECTRICAL DATA | | |
| Voltage (V) | 220-240 | 220-240 |
| Frequency (Hz) | 50/60 | 50/60 |
| Power (W) | 3500 | 3500+3500 |
| Current | 15A/1PH | 15A/1PH |
| Heating Element | Copper Coil | Copper Coil |
| Plug Requirement | Without plug | Without plug |

